

Overview

Firefly is extremely fun and fruity, with distinct aromas of strawberry and raspberry and just a hint of citrus. This easy-drinking blush wine is smooth from start to finish, making it a great everyday wine. While it can be served with lighter foods, its best enjoyed in the company of good friends.

Color/Aroma/Palate

Strawberry in appearance. Soothing aromas of strawberry, raspberry and apricot. Fruity and lively! On the palate Firefly is crisp, nicely sweetened, medium bodied, and packs flavors of strawberry and citrus. Chilled, Firefly can stand on its own as a sipper or will pair well with casual fair.

Wine Production Info

Cultivars: 49% Catawba and 49% Cayuga (small % of Merlot and Chambourcin)

Harvest Year: 2008

Bottling Year: 2009

Vineyard: New York State, Finger Lakes Region; CA (Merlot), Iowa (Chambourcin)

Alcohol: 12.0%

Brix: 21.8

Residual Sugar: 5.0%

Oak: None

Cold Stabilization: Yes

Note: Cold fermented to bring out fruity character

Background: Catawba has been around since the early 1800's; Cayuga White was developed by the Geneva (NY) research station in the early 1950's.

Pairing and Service

Optimal Serving Temperature: Chilled, 50 degrees

Cheese: Cream cheese, Baby Swiss

Meals: Burgers, Cajun food, Barbeque, Pork, Spicy food.

Awards: Bronze (2011) Finger Lakes International Wine Competition; Gold (2010) Mid-American Wine Competition; American Examples of Greatness, Gold (2010) Jefferson Cup Invitational Wine Competition; Sweepstakes Winner, Best of Class (2007) Mid-American Wine Competition.

